

# EAT

## BREAKFAST

<b>CHIA PUDDING</b> GF, V	11
w/ blueberry, toasted almond, maple syrup, almond milk	
<b>SUMMER YOGURT</b>	11
peach vanilla compote, pistachio coconut granola, stone fruit, lime zest	
<b>TURKISH EGGS</b>	14.5
soft boiled eggs*, dill yogurt, spiced brown butter, green onion, toast	
<b>EGG + CHEESE CROISSANT</b>	10
::: add mama lil's peppers (1.5), avocado (2), bacon (3), rosemary ham (4)	
<b>MR. BREAKFAST</b>	16.5
two soft-boiled eggs*, bacon, spiced potatoes, avocado, sourdough or multigrain toast, compote	
<b>SHAKSHUKA</b>	15
eggs*, spiced chickpea + tomato stew, yogurt, za'atar, warm pita ::: add shawarma spice roasted chicken (4)	
<b>TORTILLA ESPAÑOLA</b> GF	14
potato omelette, caramelized onion, arugula, pickled onion, garlic aioli, smoked paprika	

## TOAST

CHOOSE SOURDOUGH, MULTIGRAIN OR SWEET POTATO GF [2]

<b>BLT</b>	16
w/ heirloom tomato, thick cut bacon, shreddeuce, herb aioli, parmesan, chives, olive oil	
<b>CURRIED AVOCADO</b> V	14
w/ mustard seed, lime, coriander ::: add soft-boiled egg* (2), bacon (3)	
<b>HOUSE-CURED KING SALMON*</b>	17
w/ whipped horseradish crème, herb salad, caraway seed, pickled shallot, caper	

## SALADS

ADD SOFT-BOILED EGG\* [2], WARM BREAD OR PITA [3], ROASTED CHICKEN, BACON OR SMOKED PROSCIUTTO\* [3] TO ANY SALAD

<b>ROASTED CORN SALAD</b> GF	15
arugula, spinach, corn, heirloom cherry tomato, pickled chili, pickled shallot, feta, mint, hazelnut, black pepper balsamic vinaigrette	
<b>SUMMER SQUASH ORZO</b>	16
baby gem lettuce, heirloom tomato, orzo, roasted beet, summer squash, fromage blanc, dill, parsley, almond, cumin vinaigrette	
<b>BRUSSELS SPROUT CAESAR</b>	14.5
romaine, chopped brussels, parmesan, parsley, housemade crouton, caesar dressing	
<b>NICOISE</b> GF	17
baby gem lettuce, green bean, cucumber, pickled onion, herbed potato, kalamata, line caught oregon tuna salad, egg, red wine vinaigrette	

## SANDWICHES

ADD SIDE POTATOES [4], MISTER POTATO CHIPS [4], GREEN SALAD [4], CUP OF SOUP [4.5]

<b>CHICKEN SOUVLAKI</b>	16
heirloom tomato, baby gem lettuce, sumac pickled onion, oregano aioli, feta, herbs ::: make it vegetarian with falafel	
<b>MR. WEST CLUB</b>	16.5
roasted turkey, bacon, lettuce, tomato, pickled onion, herbed aioli, layered on sourdough + multigrain ::: add white cheddar (2), smashed avocado (3)	
<b>TUNA SANDWICH</b>	16.5
w/ lettuce, tomato, sprouts on multigrain ::: make it a melt w/ mama lil's peppers, smoked gouda, herb aioli on multigrain	
<b>GARDEN VEGGIE</b>	15
avocado, cucumber, tomato, sprouts, white cheddar, muhammara, garlic sauce, on multigrain	
<b>GRILLED CHEESE</b>	13
cheddar, gouda, gruyère ::: add tomato, pickle, pesto aioli or mama lil's peppers (1.5), avocado (2), roasted chicken, bacon or smoked prosciutto* (3), rosemary ham (4)	

## DIPS

CHOICE OF WARM PITA [3] OR VEGGIE CRUDITÉS [3.5]

<b>CLASSIC HUMMUS</b> GF	11.5
green pea, chickpea, mint, feta, pumpkin seed	
<b>ZAALOUK</b> GF	11.5
charred eggplant, tomato, red pepper, cilantro, sesame yogurt	
<b>SMASHED CURRIED AVOCADO</b> GF, V	11.5
w/ mustard seed, lime, coriander	

## BITES + PLATES

<b>MISTER POTATO CHIPS</b>	4
parmesan herb ::: add smoked prosciutto* (3)	
<b>MARINATED OLIVES</b> GF, V	7
<b>SPICE ROASTED POTATOES</b> GF	8
w/ tzatziki	
<b>SUMMER BURATTA</b> GF	14.5
sundried tomato tapenade, stone fruit, mint, tomato oil ::: add grilled bread (2), smoked prosciutto* (3)	

## SOUP

ADD GRILLED BREAD [2] CUP/BOWL

<b>SPICED TOMATO</b> GF	4.5/7.5
w/ crème fraiche, basil	

## SWEETS

<b>AFFOGATO</b>	6
espresso or matcha w/ vanilla bean gelato	

CHECK PASTRY CASE FOR FRESH DAILY HOUSE SELECTIONS

V = VEGAN GF = GLUTEN FREE

\* According to our good friends at the health department, consuming raw, undercooked, and unpasteurized food items may increase the chance of food borne illness. While we strive to keep gf options, please note that items are prepared in a kitchen alongside items containing gluten and nuts.

# DRINK

## COFFEE

seasonal

COCONUT ORANGE CREAM  
CARDAMOM ROSE COLD BREW

ESPRESSO ::: 3.5 AMERICANO ::: 3.5 CORTADO ::: 4.25	
MACCHIATO ::: 4 CAPPUCCINO ::: 4.25	

	8oz	12oz
<b>DRIP</b>	3	3.5
<b>LATTE</b>	4.25	4.75
<b>MOCHA</b>	5	5.5

all syrups made in-house

EXTRA SHOT ::: 1.5 NON-DAIRY ::: 0.5	
HOUSE SYRUP ::: 0.75 SEASONAL SYRUP ::: 1	

<b>IN-HOUSE DRIP COFFEE</b> 10oz	3.5
<b>HOUSE COLD BREW [ON-TAP]</b> 12oz/16oz	4.25/5.25

<b>SHAKERATO</b> 3oz	6
espresso, house vanilla, lemon peel, served neat	
<b>COFFEE EGG CREAM</b> 12oz	6
espresso, whole milk, house chocolate, soda water, iced, shaken	
<b>ROOT BEER CREAM</b> 16oz	6
espresso, root beer, sweat cream, nutmeg, iced	
<b>CARDAMOM TONIC</b>	6
espresso, cardmom syrup, bitters, tonic	

## TEA

seasonal

SPARKLING LAVENDER HIBISCUS

<b>LOOSE-LEAF TEA</b> 16oz	5
assam ::: earl grey creme ::: vanilla rooibos jasmine blue green ::: genmai cha green chamomile mint ::: gingerene	

<b>SEATTLE FOG</b> 12oz	4.75
earl grey, milk, house vanilla, honey, cinnamon	
<b>MINA'S CHAI</b> 12oz	4.75
assam tea, ginger spice blend, cinnamon	

<b>GOLDEN MILK LATTE</b> 10oz	5
spiced turmeric tea, oat milk	
<b>MATCHA LATTE</b> 10oz	5
organic fine matcha, steamed milk, house vanilla	
<b>MATCHA SODA</b> 12oz	6
organic fine matcha, strawberry-yuzu, soda, iced	
<b>ICED TEA [ON-TAP]</b> green	4

## SODAS, ETC

<b>STRAWBERRY BASIL HOUSE SODA</b>	6
<b>SUNSHINE SHRUB</b>	6
<b>MINT LEMONADE [ON-TAP]</b>	5
<b>WEST PALMER [ON-TAP]</b>	5
<b>CRAFT ROOT BEER [ON-TAP]</b>	4.5
<b>KOMBUCHA [ON-TAP]</b> ginger peach 12oz	6

<b>JUST JUICE</b> orange -- grapefruit	4.5
<b>RECES CBD SPARKLING WATER</b>	6
pomegranate hibiscus -- coconut lime	
<b>PUGENT SOUND KOMBUCHA</b>	8
grapefruit hops -- white peony	
<b>MEXICAN COKE</b>	4
<b>RACHEL'S GINGER BEER</b> seasonal	6
<b>SAN PELLIGRINO</b> blood orange -- limonata	3.5
<b>MOUNTAIN VALLEY WATER</b> sparkling -- spring	3.5

## WINE

<b>BUBBLES</b>	5oz GLASS	75oz BOTTLE
<b>RÉMI LARROQUE PÉT-NAT</b>	12	59
Gaillac AOP, France   NV Crisp, notes of almond, green apple		
<b>GILBERT CELLARS PÉT NAT ROSÉ</b>	12	59
Eola-Amity Hills, Oregon   2021 Bright, notes of black cherry, lemon meringue		
<b>ZARDETTO PROSECCO [ON TAP]</b>	10	49
Prosecco DOC, Italy   NV Zesty, notes of stone fruit, orange blossom		

<b>BRIGHT WHITES</b>	5oz GLASS	75oz BOTTLE
<b>SYNCLINE PICPOUL</b>	14	69
Yakima Valley, Washington   2022 Bright, notes of lemon verbena, wet stone		
<b>QUINTA DE SANTIAGO VINHO VERDE</b>	11	54
Minho, Portugal   2022 Elegant, notes of stone fruit, minerals		
<b>DAY WINES 'VIN DE DAYS' BLANC</b>	11	54
Willamette Valley, Oregon   2022 Dry, notes of pineapple, lemon oil		
<b>DOMAINES LANDRON 'LES HOUX' MUSCADET SUR LIE</b>	12	59
Muscadet Sevre-et-Maine, France   2020 Balanced, notes of ripe pear, lemon peel		
<b>JACKALOPE CELLARS 'VOYAGER' VIOGNIER</b>	12	59
Willamette Valley, Oregon   2021 Fresh, notes of rosemary, citrus		

<b>ROSÉ + ORANGE</b>	5oz GLASS	75oz BOTTLE
<b>ROTATING ROSÉ</b>	11	54
<b>KOBAL 'ROOTS' SAUVIGNON BLANC</b>	14	69
Haloze Hills, Slovenia   2021 Lively, notes of lychee, spiced grapefruit		

<b>FRESH REDS</b>	
<b>LANDMASS 'CHILLABLE RED'</b>	15
Willamette Valley, Oregon   2022 Vibrant, notes of rainier cherry, orange zest	
<b>CASA AURORA 'LA NAVE'</b>	11
Bierzo, Spain   2021 Light, notes of blackberry, violet	
<b>DOMAINE A. BERTHET-RAYNO 'LA HUPPE PERCHÉE'</b>	12
Rhône Valley, France   2020 Fruity, notes of red currant, thyme	
<b>PODERI CELLARIO DOLCETTO</b>	11
Langhe, Piedmont, Italy   2021 Smoky, notes of wild strawberry, anise	
<b>FINN HILL 'LE BEAU' CABERNET SAUVIGNON</b>	13
Red Mountain, Washington   2017 Rich, notes of blueberry, peppercorn	

## BEER + CIDER

<b>ON-TAP</b>	
<b>ROTATING LAGER</b> WA	7
<b>OBEC CZECH PILSNER</b> WA	8
<b>HOLY MOUNTAIN ROTATING</b> WA	8
<b>ROTATING IPA</b> WA	9
<b>URBAN FAMILY ROTATING SOUR</b> WA	10
<b>YONDER 'VANTAGE' CIDER</b> WA	8

<b>CANS + BOTTLES</b>	
<b>MONTUCKY COLD SNACK</b> MT	5
<b>PNW LAGER</b> WA	5
<b>HOLY MOUNTAIN ROTATING</b> WA	9
<b>FREMONT LUSH IPA</b> WA	7
<b>SEASONAL YONDER CIDER</b> WA	9

<b>NON-ALCOHOLIC</b>	
<b>BEST DAY BREWING KÖLSCH</b> CA	7
<b>FREMONT IPA</b> WA	7

## HOUSE

### COCKTAILS

#### SPRING SPRITZERS

<b>AGUA DEL SOL</b>	13
cap corse blanco, cantaloupe simple, lemon, mint, prosecco	
<b>MR. PINK</b>	11
lustau vermut rosé, lime juice, peychaud's bitters, prosecco	
<b>GARDEN SPRITZ</b>	13
cap corse blanc, elderflower simple, chamomile simple, prosecco	
<b>NEGRONI SBAGLIATO</b>	12
dolin sweet vermouth, cappelletti, orange bitters, prosecco	

#### SIGNATURE

<b>DROPS OF SUMMER</b>	12
cocchi americano, dry vermouth, chamomile bitters, grapefruit	
<b>ROSARITA</b>	11
cocchi americano, lime juice, agave, rosé float	
<b>SHERRY BABY</b>	13
amontillado sherry, orange coconut syrup, lemon, orange blossom water	
<b>ESPRESSO MARTINI</b>	13
cocchi di terino, cardamom syrup, espresso, orange bitters	
<b>NEW WEST FASHIONED</b>	12
cardamaro, cocchi americano, angostura bitters	

#### FROZEN

<b>FROSÉ ALL DAY</b>	12
rosé, strawberry simple, lemon juice	

#### BRUNCH SPECIALS

<b>MIMOSA</b> GLASS/CARAFE	10/25
prosecco w/ orange, grapefruit or pomegranate (2)	
<b>MICHELADA</b>	10
lager, house bloody mix, tajin rim	
<b>SUNSHINE MIA</b>	10
seedlip spice, orange juice, giffard orgeat, lemon juice, lime juice, allspice demerara syrup, prosecco	

#### FREE-SPIRITED

<b>BIRD OF PARADISE</b> NO PROOF	12
pathfinder hemp and root, wilderton aperitivo, pineapple juice, lime, allspice demerara	
<b>LEMON + LITE</b> NO PROOF	11
seedlip spice, rhubarb bitters, lemon bitters, fever tree tonic, olive, lemon	
<b>TREAD LIGHTLY</b> NO PROOF	11
pathfinder, pineapple, lime, simple	
<b>SHRUB OBSESSION</b> NO PROOF	11
seedlip garden, seedlip grove, lemon, simple syrup, sunshine shrub, top with soda	
<b>ATHLETIC ROTATING</b> N/A BEER	7